

- This Reese's Cheesecake is full of peanut butter, chocolate and chopped Reese's. It's rich, creamy and delicious. If you have a Reese's fan in your life, or you are one yourself, you are going to want to try this cheesecake. Hi, I am Lindsay from "Life, Love and Sugar", and today we're making a Reese's Cheesecake. All right, so to get started, we're gonna make our crust. It's a chocolate Oreo crust, so we're gonna add our Oreo crumbs and some melted butter. We'll stir this together until all the crumbs are moistened, and then we'll put these into our spring form pan. I have my spring form pan all set up. It's sprayed with a non-stick baking spray, and it has a parchment circle on the bottom to help remove the cheesecake later. And we'll spread these around evenly in the pan. I'll push a few extra crumbs out to the sides. And then I like to use a cup with a nice corner here to help push the crust into place and make nice corners. Now we have our crust, we can pop this into the oven to bake for eight to 10 minutes. All right, so while your crust is baking and cooling, we can make our filling. You want your room temperature cream cheese and some flour, and our sugar. Now we'll put this on our mixer and mix until it's nice and smooth and creamy. All right, that's looking good. We can add our sour cream and our peanut butter next, and we'll stir this together until it's all well combined. I'm gonna go ahead and add the vanilla extract. All right, now that that's well combined we can add our eggs one at a time, mixing well after each. And now it's time to add our chopped Reese's. All right, now we want to get my crust and my pans set all up for a water bath so that I'm not gonna have to do that later with the filling in there. I like to use a silicone pan. It's just one inch larger than my nine inch baking pan, and I just set the spring form pan right inside the silicone pan, and it keeps all the water out. You don't have to deal with the hassle of aluminum foil or something like that, but you certainly can use foil or some other solution. I'm gonna use my silicone pan. Set that inside of a larger pan that we'll fill with water later. Now we can add our filling to our crust. All right, now we can spread this around in our pan. All right, so you wanna add enough water to go about halfway up the side of the silicone pan, or if you're wrapping your spring form pan in foil, you'd go about halfway up the side of the spring form pan. All right, so now we can pop this into the oven. It's gonna bake for about an hour and 25 minutes, and then do the slow cooling process where you turn off the oven, leave it in there with the door closed for another 30 minutes, and then crack the door for another 30 minutes so it can cool slowly. All right, so once you have baked, cooled, and chilled your cheesecake, it's firm and ready to go, we can remove it from our spring form pan. We'll take these sides off, and then we can take this off of the bottom of the pan. If it isn't moving on its own, we can use an offset spatula and just kind of help it come loose. We've got that parchment paper under there, so it shouldn't really stick. There we go. All right, now it'll just slide right off for us, and you can hold it in one hand while you use the other to remove that parchment paper. So for our topping, we're gonna add some chocolate chips, and then we'll heat our heavy whipping cream until just before it begins

to boil. And then we'll use that to melt our chocolate chips. And we'll let this sit for a couple of minutes, soften our chocolate chips so that we can stir them up. So now we have our chocolate ganache that we can put on top of our cheesecake. We'll spread this into an even layer. All right, now we can set this aside while we make our peanut butter whipped cream. I often will just throw everything into the bowl and whip it until stiff peaks form. But sometimes that can lead people to over whipping it, which can actually cause it to break down and deflate and get too thin and be hard to pipe. So an alternative method for that today is this. We are gonna add our powdered sugar and our peanut butter, vanilla extract, and three tablespoons of our heavy whipping cream. All right, now we'll mix these all together, and what this is gonna do is just incorporate a little bit more easily so that you're less likely to over whip it. We'll grab our mixing bowl now and we'll add the remaining heavy whipping cream, and we'll pop this on the mixer. So it's really beginning to thicken now, but it's not necessarily gonna hold a peak yet. We're gonna go ahead and add this peanut butter mixture. Now we'll start whipping again a little more slowly, let it incorporate, and then turn the speed up to high and continue whipping until we get stiff peaks. All right, you don't wanna over whip it still. It'll hold its shape nicely. And now we're ready to put this on top of our cheesecake. And there you have it. Your final beautiful Reese's cheesecake. Full of peanut butter, full of chocolate, full of Reese's. So thick and creamy, it is delicious. For the full recipe, head over to lifeloveandsugar.com.